

# FACTS AND FANCIES FOR WOMAN AND THE HOME CIRCLE

## Story Lady Asks Children to "Please Meet Peter"

This is the First of Many Interesting Stories for Children Which Miss Helen Carpenter Moore Will Write, One Every Day.

Mamma Palmer dressed Peter in a white suit with a blue tie and took him on her lap. "Once upon a time," she began, "I lived with my Uncle Peter. My mamma and papa were dead and I was very lonely. Then I met a nice man with happy eyes, red hair and lots of freckles.

"Was it daddy?" asked Peter. Mamma nodded. "But Uncle Peter didn't like daddy and when I came to this house to live he never came to see me. But he is coming today. Daddy isn't here and we must be nice to him so he will come again. Take your animal book and stay in the garden seat till I ring the little bell."

Mamma Palmer and the twins, Folly and Prissy, met Uncle Peter at the door. He looked at the shy little twins so hard with his black eyes that they ran behind their mother, which did not please him. Mamma and Uncle Peter could not think of much to say so mamma rang the little bell for Peter. When he didn't come she asked Uncle Peter to walk in the garden with her.

Peter was not in sight but the gate behind them slammed and Mamma Palmer looked around, then touched Uncle Peter on the arm. "This is Peter," she said.

The old man saw a small boy with lots of red hair and freckles. His white shirt was spotted with mud and one white stocking was badly torn. In his hand was a fat, wriggly puppy chewing Peter's blue tie. His uncle's black eyes didn't worry Peter one bit.

"Hello, Uncle Peter," he sang out. "Ain't this a fine dog?" And wiping a muddy hand on the puppy's fuzzy back he shook hands with his great uncle.

"Suppose," said mamma, "that you tell us about it." So Peter told of the rescue of the pup from the pond back of the house.

"It had a rock around its neck, Uncle Peter, and I had to wade to get it. And now I can keep it, can't I mamma?"

"We will see what daddy says," And she sent him away to be cleaned up.

Uncle Peter looked at Mamma Palmer and laughed. "Same boy," he said. "When will his dad get back?"

"Tomorrow," said mamma happily. Uncle Peter patted her on the arm lovingly.

"I guess I'll stay till he comes. I want to see him."

—HELEN CARPENTER MOORE.

## Confessions of a Bride

Mating My Old Disguise I Don't Yet Again—For I Hate Kate Miller Worse!

Then came the great day when Bob received his discharge from the army. Mother and I had the news by wire as we were lunching for the first time at the house on the coast. We had come out in the morning to get everything settled. Chrys would arrive, in her usual independent way "when she was ready"—which might be in the middle of the afternoon, or at midnight, or in a week or a month!

And Daddy Lorimer would bring Bob out late in the day!

Mother had planned a grand family reunion, but unfortunately, Jim, Jr., had been sent to a distant aviation field to try out a new plane for the government. Mother took the wire from Jim over the phone. As she repeated the message to me I realized that while the war is over for most of us, it never will end for mother until Jim Jr. steps flying and gets back into "civils."

To take her mind from that worry I said:

"Isn't it going to be wonderful to have our Bob at home—as our very own—and no Katherine Miller bothering round and pretending to keep a record of his case for the army files?"

"My dear! Mother remonstrated. "Are you still a little jealous?"

"I'm a great deal jealous!" I asserted. "And I'm not ashamed of it, either. Didn't that woman take our boy away from us, and have him called back to that old camp hospital? Didn't she do it deliberately, because she could see he was beginning to fall in love with a queer dark little girl Daddy had hired for a secretary?"

Mother nodded, then said:

"Perhaps jealousy isn't always evil. Our emotions are good or bad, according to their results, I suppose. When we build through them, they are good. When we destroy them, they are bad."

"Katherine Miller was jealous in a common way. She would have done Bob rather than let me cure

him through love. For that I hate her. I can't help it. But she had her chance and she failed! Now it is my turn! And I will not fail!" I tried hard to keep a note of triumph out of my voice.

"I hope your promised miracle happens very soon," said mother. "You'll pardon me, dear, but I'm too old and too tired to have full faith in it." Thus, I perceived, did mother try to warn me against too great a hope.

Nevertheless, she helped me make a beginning. She acted as critic while I put on that abominable tan complexion once more. It had been agreed that I should appear to Bob as Rose, Daddy's secretary. All the servants in the new house on the shore supposed me to be one of the Lorimer employees.

Chrys, alone, was perfectly disgusted that I should return to the old disguise. She came in after luncheon, as impetuously as unexpected.

"Gee!" she said using the expletive she had practiced with her brothers in her childhood, an exclamation she could not improve when her thought required an emphatic introduction. "Gee! I thought I scrubbed that dye off, once."

"You did. And most of my skin with it."

"I'll take all of the skin next time. I'll get an acid from Dr. Certels." Her tone was as amiable as a giant's in a fairy tale.

"Why the grouch, Chrys?"

"I've been trying to get Dr. Certels by phone all morning. And he wasn't in hospital, nor at his office, nor at his hotel."

"I see," I said quite calm outwardly, but inwardly in a turmoil. How could I tell her that, at that moment, I could see Hamilton Certels from the window where I was sitting? And that he was working at the engine of a motor-boat a good way down the beach!

Orange Pudding—Bring to a boil 1 cupful of sweet milk in which is put a pinch of salt and 2 tablespoonfuls of butter or vegetable fat. When the milk boils stir in 1 cupful of bread-crumbs and the yolks of two eggs beaten up with 3 tablespoonfuls of sugar. Mix well, take off the fire and cool.

When cold fold into the custard the pulp of three oranges, and the grated rind of 2 oranges. Pour the custard into a buttered baking dish, set in a pan of hot water and bake until firm. When done cover with a meringue of 2 egg-whites beaten with 2 tablespoonfuls of confectioners' sugar, and brown. Serve the pudding very cold.

Best Potato Salad—Boil and cut into cubes 1 cupful of firm potatoes, and when cold and cubed add 1-2 cupful of cold, cooked carrots cubed, 1 tablespoonful of chopped parsley, 1 young onion minced fine, and 1 pickled beet chopped fine. Season with salt and paprika, mix with mayonnaise, and serve on lettuce leaves with garnish of hard-boiled eggs and parsley.

Onion Sandwiches—Slice day-old brown bread rather thin. Chop young onions very fine, mix with chopped nut meats, thin with an oil mayonnaise dressing, and spread thickly on the bread, pressing the slices together. Serve with cold sliced meat, and iced tea or coffee.

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Quality

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UNTIL JULY FOURTH

Osgood's  
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Quality

## Six Days Of Remarkable Sales Of Timely Importance To Every Woman

### SUITS In Two Groups

From the beautiful Osgood Suit Stocks about 70 handsome modes have been selected and specially re-priced for prompt disposal in this important sale. They embrace good, popular styles in Poirer Twills and Serges in navy, black and light shades in all sizes including stouts.

GROUP ONE AT ..... \$15.00  
Formerly Priced Up to \$29.75.

GROUP TWO AT ..... \$25.00  
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### Excellent Selections From Regular Stock

Priced Greatly  
Below Their  
Standard Values



### WRAPS At New Prices

Very attractive Wraps in all the wanted models—and in smart materials suitable for Summer wearing as well as during later seasons—have been specially gathered on two racks and remarkably priced for quick moving. Many are shown in desirable light colors besides navy and black.

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Formerly Priced Up to \$35.00.

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This is a special gathering of delightful Frocks in serviceable materials—principally Voiles and Gingham—featuring all the details of fashioning that are demanded this season. A wide range of colorings and plenty of sizes are represented.

These are Regular \$12.95 Values

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Two groups of Skirts in very good Gabardine are featured in this six days special selling at unusual prices. All sizes.

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\$6.95 Values ..... \$4.95  
At .....

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### Blouses

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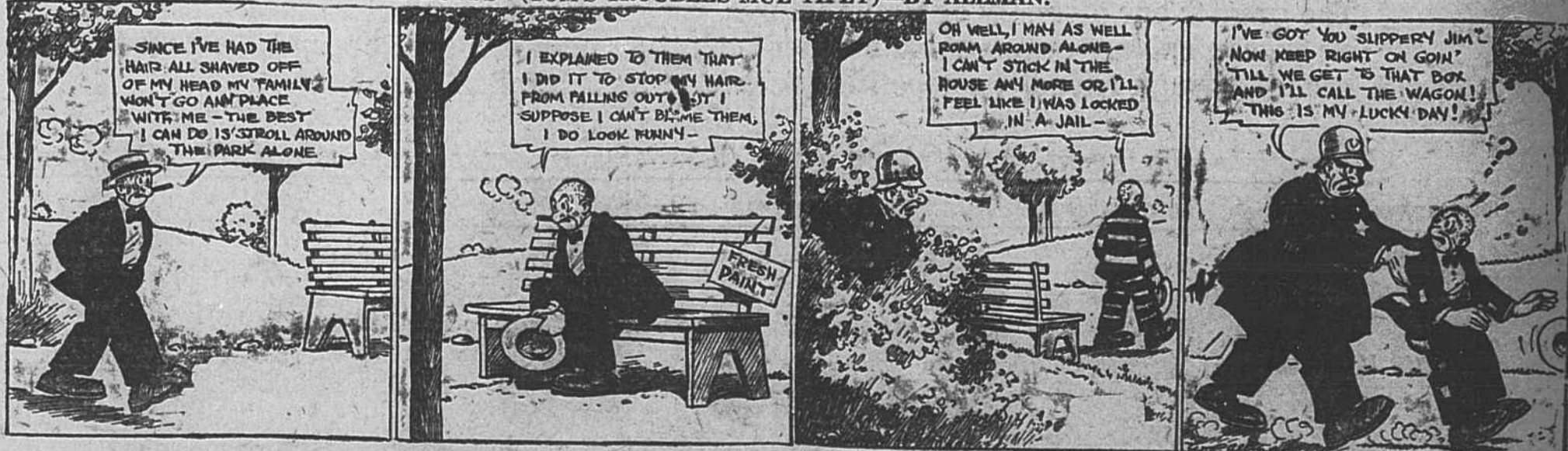
Three groups of Trimmed Hats, each one selected from our regular stocks, are displayed handily on special tables to enable a pleasing choice. They are remarkable Summer offerings.

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Best Selection to Early Shoppers.

### DOINGS OF THE DUFFS—(TOM'S TROUBLES MUL TIPLY)—BY ALLMAN.



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